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**(54) DOUGH MODIFIER****(57)Abstract:**

**PURPOSE:** To produce a dough modifier containing diacetyltartaric acid monoglyceride and/or succinic acid monoglyceride in a specified state, effective for improving mechanical resistance of dough and useful for bread making, confectionery, noodle making, etc.

**CONSTITUTION:** This dough modifier contains diacetyltartaric acid monoglyceride and/or succinic acid monoglyceride in a state in which a 0.5 to 10wt.% aqueous suspension of these glycerides has pH6.5 to 10 (preferably 9.0 to 10.0). An alkaline substance is contained so as to adjust its pH. Unreacted organic acids are neutralized and the free carboxyl groups in each organic acid monoglyceride molecule are partly neutralized into the form of salt.